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=> s milk and omega 6

28667 MILK 72965 OMEGA 2225923 6 374 OMEGA 6

(OMEGA (W) 6)

L1 70 MILK AND OMEGA 6

- 1. 5,912,179, Jun. 15, 1999, Method for determining a level of oxidative stress of a tissue sample; Juan G. Alvarez, et al., 436/63; 250/910; 356/301; 436/64, 71, 171, 173; 600/310, 323, 473, 475, 476, 477, 478 [IMAGE AVAILABLE]
- 2. 5,904,948, May 18, 1999, Method for manufacturing a balanced, nutritionally complete coffee composition; Claude Sartorio, et al., 426/594, 453, 455, 588, 591, 595, 658, 800, 810 [IMAGE AVAILABLE]
- 3. 5,886,037, Mar. 23, 1999, Nutritional composition for the treatment of hypertriglyceridaemia and hyperchylomicronaemia; Hans-Ulrich Bernhard Klor, et al., 514/546; 424/523; 426/601, 602; 514/547, 557, 558, 560 [IMAGE AVAILABLE]
- 4. 5,882,703, Mar. 16, 1999, Product containing Mortierella sect. schmuckeri lipids; William R. Barclay, 426/7, 42, 43, 60, 61, 491, 492, 580, 585, 587, 601; 435/134, 135, 136 [IMAGE AVAILABLE]
- 5. 5,861,433, Jan. 19, 1999, Prevention and improvement of inflammation caused by leucotriene B4; Kengo Akimoto, et al., 514/560 [IMAGE AVAILABLE]
- 6. 5,858,445, Jan. 12, 1999, Process for making a margarine hardstock; Hindrik Huizinga, et al., 426/607, 33, 603, 606 [IMAGE AVAILABLE]
- 7. 5,849,335, Dec. 15, 1998, Composition and method for providing glutamine; Olivier Ballevre, et al., 424/535, 195.1; 514/562, 563 [IMAGE AVAILABLE]
- 8. 5,846,569, Dec. 8, 1998, Colostrum supplement; Michael R. Anderson, et al., 424/535, 157.1, 474; 426/580, 648 [IMAGE AVAILABLE]
- 9. 5,834,512, Nov. 10, 1998, Prevention and improvement of allergy caused by leucotriene B 4; Kengo Akimoto, et al., 514/560 [IMAGE AVAILABLE]
- 10. 5,801,026, Sep. 1, 1998, Use of plant fatty acyl hydroxylases to produce hydroxylated fatty acids and derivatives in plants; Chris Somerville, et al., 800/281; 435/134; 530/377; 536/23.6 [IMAGE AVAILABLE]
- 11. 5,780,439, Jul. 14, 1998, Whey protein hydrolysates and mixtures thereof with casein and/or soy protein hydrolysates; Francois Mendy, et al., 514/21; 426/583, 657, 804; 435/68.1; 530/343, 360, 365, 378, 407,

s simulated milk product

37946 SIMULATED 28622 MILK 620646 PRODUCT

L14 10 SIMULATED MILK PRODUCT

(SIMULATED (W) MILK (W) PRODUCT)

=> s 19 or 114

L15 255 L9 OR L14

=> s 115 and 112

L16 156 L15 AND L12

 \Rightarrow s 116 and 426/clas

45212 426/CLAS

L17 93 L16 AND 426/CLAS

- 1. 5,902,627, May 11, 1999, Process for the production of alkali-treated yogurt powder possessing an immunological activity; Atushi Hamano, et al., 426/583, 34, 61, 580 [IMAGE AVAILABLE]
- 2. 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine, 426/583, 588, 602, 805 [IMAGE AVAILABLE]
- 3. 5,795,611, Aug. 18, 1998, Human infant formulas containing recombinant human alpha-lactalbumin and beta-casein; Charles W. Slattery, 426/580, 585, 801; 435/69.1 [IMAGE AVAILABLE]
- 4. 5,792,506, Aug. 11, 1998, Neutralization of food allergens by thioredoxin; Bob B. Buchanan, et al., 426/656; 424/94.4; 426/541, 549, 574, 581 [IMAGE AVAILABLE]
- 5. 5,792,501, Aug. 11, 1998, Queen's milk replacer; Allan Lepine, **426/583**, **588**, **805** [IMAGE AVAILABLE]
- 6. 5,789,012, Aug. 4, 1998, Products from sweet potatoes, cassava, edible aroids, amaranth, yams, lotus, potatoes and other roots, seeds and fruit; Kara M. Slimak, 426/629, 518, 523, 550 [IMAGE AVAILABLE]
- 7. 5,753,296, May 19, 1998, Product and process of making hypoallergenic chocolate compositions; Leonard S. Girsh, 426/593, 425, 430, 434, 660 [IMAGE AVAILABLE]
- 8. 5,739,407, Apr. 14, 1998, Human .beta.-casein, process for producing it and use thereof; Sven Bergstrom, et al., 800/7; 426/580, 590, 648, 657, 801; 435/320.1; 530/361; 536/23.5, 24.1; 800/18, 25 [IMAGE AVAILABLE]
- 9. 5,725,899, Mar. 10, 1998, Protein-lipid emulsifying and gelling composition and method of preparing same; Morton S. Cole, et al., 426/598, 656 [IMAGE AVAILABLE]

- 10. 5,714,182, Feb. 3, 1998, Whey protein and casein co-precipitate for texturizing dairy products; Jean-Pierre Bisson, et al., 426/34, 36, 38, 40, 41, 491, 519, 522, 582, 583 [IMAGE AVAILABLE]
- 11. 5,624,671, Apr. 29, 1997, Method for increasing egg production rate, egg weight or eggshell strength by administering a composition containing the plants Rosa roxburghii, Artemisiae argyi folium and Brassica oleracea var. capitata L.; Seiichi Araki, et al., 424/195.1, 93.7; 426/2 [IMAGE AVAILABLE]
- 12. 5,523,237, Jun. 4, 1996, Protein preparations; Peter Budtz, et al., 435/68.1; **426/34**, **41**, **656**, **657**; 435/219, 220, 221, 222 [IMAGE AVAILABLE]
- 13. 5,503,864, Apr. 2, 1996, Process for preparing a fraction having a high content of .alpha.-lactalbumin from whey and nutritional compositions containing such fractions; Yukio Uchida, et al., 426/583, 657; 530/833 [IMAGE AVAILABLE]
- 14. 5,478,587, Dec. 26, 1995, Dessert composition; Armand Mingione, **426/565**, **566**, **567**, **570**, **583**, **613** [IMAGE AVAILABLE]
- 15. 5,451,412, Sep. 19, 1995, Biologically active undenatured whey protein concentrate as food supplement; Gustavo Bounous, et al., 424/535; 426/72; 514/2, 21, 251, 276, 885; 530/365, 833 [IMAGE AVAILABLE]
- 16. 5,447,740, Sep. 5, 1995, Method of producing an imitation milk; Ronald L. Brown, **426/580**, **34**, **36**, **41**, **491**, **583** [IMAGE AVAILABLE]
- 17. 5,290,571, Mar. 1, 1994, Biologically active whey protein concentrate; Gustavo Bounous, et al., 424/535; **426/72**; 514/2, 21, 251, 276, 885; 530/365, 833 [IMAGE AVAILABLE]
- 18. 5,244,689, Sep. 14, 1993, Flour, bread, milk, and other products from white sweet potatoes cassava, edible aroids, amaranth, yams, and lotus; Karen M. Slimak, 426/629, 94, 518, 523, 552, 615, 633, 637, 640 [IMAGE AVAILABLE]
- 19. 5,204,137, Apr. 20, 1993, Processes for products from sweet potato; Karen M. Slimak, **426/637**, **518**, **524**, **549**, **552**, **562**, **801**, **804** [IMAGE AVAILABLE]
- 20. 5,175,015, Dec. 29, 1992, Process of making low fat low cholesterol milk products; Marvin L. Kahn, et al., **426/585**, **575**, **576**, **577**, **578**, **580**, **583**, **588**, **604** [IMAGE AVAILABLE]
- 21. 5,153,005, Oct. 6, 1992, Composition and method for preventing fluorosis; Marcus G. Grodberg, 424/676, 52, 673; **426/74** [IMAGE AVAILABLE]
- 22. 5,128,167, Jul. 7, 1992, Composition for the preparation of artificial calf milk and artificial calf milk prepared therefrom; Andre H. J. De Laporte, 426/580, 2, 588, 602, 807 [IMAGE AVAILABLE]
- 23. 5,102,684, Apr. 7, 1992, Koala feedstuff; Ian D. Hume, et al., 426/636, 517, 518, 548, 634, 635, 655, 658 [IMAGE AVAILABLE]
- 24. 5,100,679, Mar. 31, 1992, Method of making a modified proteinaceous product and composition thereof; Rita M. Delrue, 426/44, 46,

- 25. 5,066,500, Nov. 19, 1991, Infant formulas and nutrition products enriched with nucleosides and/or nucleotides and processes for their preparation; Angel H. Gil, et al., 426/72, 801 [IMAGE AVAILABLE]
- 26. 5,063,074, Nov. 5, 1991, Low fat low cholesterol milk products; Marvin L. Kahn, et al., **426/585**, **580**, **584**, **604** [IMAGE AVAILABLE]
- 27. 5,032,409, Jul. 16, 1991, Koala feedstuff; Ian D. Hume, et al., 426/2, 548, 635, 636, 658 [IMAGE AVAILABLE]
- 28. 4,994,442, Feb. 19, 1991, Method for stimulation or repair and regeneration of intestinal gut cells in infants and enhancing the immune response of t-cells; Angel H. Gil, et al., 514/45; 426/72, 73, 74; 514/46, 47, 48, 49, 50, 51, 885 [IMAGE AVAILABLE]
- 29. 4,990,344, Feb. 5, 1991, Method for making soluble rice protein concentrate and the product produced therefrom; John R. Euber, et al., 426/28, 44, 656, 801 [IMAGE AVAILABLE]
- 30. 4,960,589, Oct. 2, 1990, Method of enhancing growth and improving feed conversion ratio in **animals** and block for use therein; Tutomu Sasagawa, 424/442; **426/658**; 514/23 [IMAGE AVAILABLE]
- 31. 4,959,350, Sep. 25, 1990, Enteral diet product and agent for production thereof; Sven Frokjaer, et al., 514/2; 426/656; 514/21; 530/378 [IMAGE AVAILABLE]
- 32. 4,952,418, Aug. 28, 1990, Koala feedstuff; Ian D. Hume, et al., 426/636, 2, 548, 658 [IMAGE AVAILABLE]
- 33. 4,946,703, Aug. 7, 1990, Processes for products from true yam; Karen M. Slimak, 426/637, 385, 518, 520, 523, 524, 552, 601, 602, 640 [IMAGE AVAILABLE]
- 34. 4,938,984, Jul. 3, 1990, Nutritive compositions containing fatty substances; Helmut Traitler, et al., 426/580, 601, 801 [IMAGE AVAILABLE]
- 35. 4,929,467, May 29, 1990, Processes for products from lotus; Karen M. Slimak, 426/637, 518, 520, 523, 524, 552, 562, 601, 615, 640, 661, 801, 804 [IMAGE AVAILABLE]
- 36. 4,925,697, May 15, 1990, Process for products from sweet potato; Karen M. Slimak, **426/637**, **518**, **520**, **523**, **524**, **552**, **562**, **601**, **615**, **661**, **801**, **804** [IMAGE AVAILABLE]
- 37. 4,925,696, May 15, 1990, Processes for products from malanga; Karen M. Slimak, 426/637, 518, 520, 523, 524, 552, 562, 601, 615, 640, 661, 801, 804 [IMAGE AVAILABLE]
- 38. 4,923,709, May 8, 1990, Processes for products from cassava; Karen M. Slimak, 426/640, 94, 518, 520, 523, 524, 552, 562, 601, 602, 615, 637 [IMAGE AVAILABLE]
- 39. 4,915,972, Apr. 10, 1990, Food processing in oxygen-free environment; Rajendra P. Gupta, et al., 426/598, 518, 634 [IMAGE AVAILABLE]
- 40. 4,911,943, Mar. 27, 1990, Processes for products from amaranth;

- Karen M. Slimak, 426/629, 518, 523, 524, 551,
 552, 601, 615, 661, 804 [IMAGE AVAILABLE]
- 41. 4,911,937, Mar. 27, 1990, Chewable, peelable, layered soft nougat candies; Vincent G. Crosello, et al., 426/103, 659, 660 [IMAGE AVAILABLE]
- 42. 4,869,907, Sep. 26, 1989, Method of enhancing growth and weight gain in swine and block for use therein; Tutomu Sasagawa, 424/442; 426/658; 514/23 [IMAGE AVAILABLE]
- 43. 4,820,527, Apr. 11, 1989, Method of feeding ruminants; Borge H. Christensen, et al., **426/2**, **69**, **72**, **74**, **623**, **630**, **636**, **656**, **807** [IMAGE AVAILABLE]
- 44. 4,778,680, Oct. 18, 1988, Livestock feed containing inulo-oligosaccharides and breeding of livestock by using the same; Hidemasa Hidaka, et al., 426/2, 658, 807 [IMAGE AVAILABLE]
- 45. 4,762,822, Aug. 9, 1988, Reduction of gastrointestinal disease-producing organisms with sialic acid and gangliosides; Anna C. Ettinger, 514/25; 426/335, 532; 514/2, 23, 42, 867 [IMAGE AVAILABLE]
- 46. 4,744,524, May 17, 1988, Equipment for making no-beany flavor soymilk; Rajendra P. Gupta, et al., 241/36; 99/340, 348, 483, 484, 511; 241/46.02, 46.06, 65, DIG.14; 426/518 [IMAGE AVAILABLE]
- 47. 4,726,948, Feb. 23, 1988, Anti-bacterial feedstuff compositions and process for preparing the same; Jean-Paul H. P. Prieels, et al., 424/94.4, 609, 616; 426/648, 658; 514/867 [IMAGE AVAILABLE]
- 48. 4,692,338, Sep. 8, 1987, **Milk substitute**; Sheila M. Irvine, et al., **426/2**, **335**, **532**, **583**, **588**, **807** [IMAGE AVAILABLE]
- 49. 4,643,900, Feb. 17, 1987, Method for making bakery products; Roy W. Porter, **426/21**, **19**, **549**, **653** [IMAGE AVAILABLE]
- 50. 4,618,502, Oct. 21, 1986, Process for converting casein to caseinate; Marvin F. Beach, 426/583, 580 [IMAGE AVAILABLE]
- 51. 4,614,653, Sep. 30, 1986, Milk replacer and method of feeding; Madhu Kakade, **426/2**, **56**, **72**, **74**, **583**, **807** [IMAGE AVAILABLE]
- 52. 4,568,550, Feb. 4, 1986, Process for preparing a cooked extruded flour-based product; Charles V. Fulger, et al., 426/19, 498, 551 [IMAGE AVAILABLE]
- 53. 4,544,559, Oct. 1, 1985, Nucleotide enriched humanized milk and process for its preparation; Angel Gil, et al., 426/72, 73, 74, 399, 401, 580, 585, 658, 801 [IMAGE AVAILABLE]
- 54. 4,542,031, Sep. 17, 1985, Process for the production of animal feedstuff; Taiji Nakajima, et al., 426/307, 335, 453, 518, 532, 623, 630, 807 [IMAGE AVAILABLE]
- 55. 4,511,590, Apr. 16, 1985, Low-lactose, low-galactose imitation milk product; Marion J. Caldwell, **426/580**, **582**, **585**, **602**, **613** [IMAGE AVAILABLE]
- 56. 4,483,874, Nov. 20, 1984, Preparation of milk substitute; Hans A. S. Olsen, 426/44, 46, 52 [IMAGE AVAILABLE]

- 57. 4,478,866, Oct. 23, 1984, Emulsifiers comprising lysophosphatidic acid or a salt thereof and processes for making a dough containing same; Shigenori Ohta, et al., 426/549, 26, 653, 662; 435/267, 271; 516/56 [IMAGE AVAILABLE]
- 58. 4,446,164, May 1, 1984, Whey based imitation milk compositions; Roy A. Brog, 426/583, 585, 588 [IMAGE AVAILABLE]
- 59. 4,418,084, Nov. 29, 1983, Neutral protein beverage; Edward D. Murray, et al., **426/250**, **590**, **598**, **650**, **656** [IMAGE AVAILABLE]
- 60. 4,414,237, Nov. 8, 1983, Process for preparing a sauce containing bread crumbs and product thereof; David N. Evans, et al., 426/589, 19, 397, 638 [IMAGE AVAILABLE]
- 61. 4,397,927, Aug. 9, 1983, Imitation milk compositions and aqueous dispersions prepared therefrom; Roy A. Brog, 426/583, 584, 585, 590 [IMAGE AVAILABLE]
- 62. 4,389,425, Jun. 21, 1983, Method of making soy milk containing stabilized protein; Jack Burr, II, 426/598, 311, 634 [IMAGE AVAILABLE]
- 63. 4,378,376, Mar. 29, 1983, Simulated milk protein replacer of improved suspension characteristics; Thomas J. Wagner, et al., 426/41, 583 [IMAGE AVAILABLE]
- 64. 4,351,849, Sep. 28, 1982, Foraminous mat products; Reginald E. Meade, 426/61, 72, 73, 285, 294, 317, 580, 582, 583, 588, 658 [IMAGE AVAILABLE]
- 65. 4,351,735, Sep. 28, 1982, Mineral enrichment composition and method of preparing same; Bruce D. Buddemeyer, et al., 252/1; 71/27; 426/74, 531; 556/7, 8, 9, 14, 26, 174, 404 [IMAGE AVAILABLE]
- 66. 4,337,278, Jun. 29, 1982, Imitation milk; Roy A. Brog, 426/583, 585, 588 [IMAGE AVAILABLE]
- 67. 4,331,692, May 25, 1982, Cocoa fruits and products; Ulla Drevici, et al., **426/310**, **321**, **482**, **631**, **635**, **807** [IMAGE AVAILABLE]
- 68. 4,310,561, Jan. 12, 1982, Protein-free synthetic milk or the like; Bruce D. Buddemeyer, et al., 426/601, 602, 613 [IMAGE AVAILABLE]
- 69. 4,303,692, Dec. 1, 1981, Infant milk formula; Gerald E. Gaull, 426/580, 2, 583, 590, 634, 656, 801 [IMAGE AVAILABLE]
- 70. 4,294,856, Oct. 13, 1981, Process for manufacture of artificial milk replacer for raising infant pigs and other infant animals; Toyosuke Kinumaki, et al., 426/7, 643, 805 [IMAGE AVAILABLE]
- 71. 4,279,939, Jul. 21, 1981, Milk replacer for baking containing isolated vegetable protein; Iue C. Cho, 426/583, 653, 656 [IMAGE AVAILABLE]
- 72. 4,259,358, Mar. 31, 1981, Preparation of food products; Iain F. Duthie, 426/46, 52, 72, 598, 656 [IMAGE AVAILABLE]
- 73. 4,242,364, Dec. 30, 1980, Dry powdered non-dairy food composition containing liquid fat; Bruce D. Buddemeyer, et al., 426/98, 103,

- 74. 4,216,236, Aug. 5, 1980, Infant milk formula and process for its manufacture; Hans R. Mueller, et al., 426/72, 73, 74, 585, 590, 658, 801 [IMAGE AVAILABLE]
- 75. 4,214,996, Jul. 29, 1980, Mineral enrichment composition and method of preparing same; Bruce D. Buddemeyer, et al., 252/1; 71/27; 426/74, 531; 556/7, 8, 14, 26 [IMAGE AVAILABLE]
- 76. 4,206,245, Jun. 3, 1980, Complete utilization of cocoa fruits and products; Ulla Drevici, et al., **426/599**; 8/115.6; 106/124.1; 131/359, 369; 156/336; **426/603**, **615**, **654**, **655** [IMAGE AVAILABLE]
- 77. 4,163,069, Jul. 31, 1979, Non-fat dry milk substitute product; Nicholas Melachouris, et al., 426/582, 580, 583, 588, 654, 657 [IMAGE AVAILABLE]
- 78. 4,156,021, May 22, 1979, Oleaginous fibrous simulated food product; Terence W. Richardson, 426/104, 250, 330.6, 573, 574, 575, 577, 604, 613, 658, 801, 802 [IMAGE AVAILABLE]
- 79. 4,132,808, Jan. 2, 1979, Method of feeding young animals; Madhu L. Kakade, 426/2, 72, 74, 430, 431, 629, 634, 807 [IMAGE AVAILABLE]
- 80. 4,105,803, Aug. 8, 1978, Soybean-cheese whey food product; Andrew C. Peng, 426/583, 582, 634 [IMAGE AVAILABLE]
- 81. 4,089,981, May 16, 1978, Fibrous simulated food product with gel structure; Terence W. Richardson, 426/104, 574, 575, 576, 577, 578, 601, 804 [IMAGE AVAILABLE]
- 82. 4,054,677, Oct. 18, 1977, Process for preparing vegetal proteinic concentrates, products thereby obtained, and milk substituting feeds containing said concentrates; Stefano Orban, 426/602, 656, 807; 530/372, 377, 378 [IMAGE AVAILABLE]
- 83. 4,007,088, Feb. 8, 1977, Process of manufacturing native microbial protein with a low content of nucleic acids; Zdenek Fencl, et al., 426/7, 61, 62, 429; 435/270, 837, 849, 858, 911, 921, 930, 938, 944; 530/371, 407, 820, 821, 825 [IMAGE AVAILABLE]
- 84. 3,995,071, Nov. 30, 1976, Aqueous purified soy protein and beverage; Kenneth C. Goodnight, Jr., et al., 426/598, 655, 656; 530/378, 414 [IMAGE AVAILABLE]
- 85. 3,973,046, Aug. 3, 1976, Method for preparing a mixture of finely crystallized fat and a powder; Jan Mol, 426/289, 98 [IMAGE AVAILABLE]
- 86. 3,941,890, Mar. 2, 1976, Method of making soy milk; Frederick G. Drachenberg, et al., 426/46, 243 [IMAGE AVAILABLE]
- 87. 3,911,108, Oct. 7, 1975, Process of producing bovine milk products containing specific antibodies; Vipin K. Singh, deceased, 424/157.1, 223.1; 426/335 [IMAGE AVAILABLE]
- 88. 3,901,978, Aug. 26, 1975, Soybean beverage and process; Alvin I. Nelson, et al., **426/565**, **508**, **598**, **634**, **656** [IMAGE AVAILABLE]
- 89. 3,892,880, Jul. 1, 1975, Method for the manufacture of crystalline, flowable, stable fat powders or mixtures of such fat powders with other

- powdery materials; Erhard Grolitsch, 426/541, 388, 417, 555, 588, 590, 607, 609, 613 [IMAGE AVAILABLE]
- 90. 3,876,794, Apr. 8, 1975, Dietetic foods; Hans H. Rennhard, 426/548, 426, 553, 576, 584, 589, 593, 601, 605, 660, 804 [IMAGE AVAILABLE]
- 91. 3,873,751, Mar. 25, 1975, Preparation of a simulated milk product; Robert H. Arndt, 426/583, 471, 487, 520, 522, 656 [IMAGE AVAILABLE]
- 92. 3,846,397, Nov. 5, 1974, PROCESS FOR UTILIZING BARLEY MALT; John H. Ernster, 530/372; 426/436, 656, 807 [IMAGE AVAILABLE]
- 93. 3,843,828, Oct. 22, 1974, PREPARATION OF A SIMULATED MILK PRODUCT; Robert H. Arndt, 426/585, 519, 520, 598, 656 [IMAGE AVAILABLE]

- 1. 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine, 426/583, 588, 602, 805 [IMAGE AVAILABLE]
- 2. 5,792,501, Aug. 11, 1998, Queen's milk replacer; Allan Lepine, 426/583, 588, 805 [IMAGE AVAILABLE]

US PAT NO: 5,294,458 [IMAGE AVAILABLE] L9: 23 of 35

US-CL-CURRENT: **426/635**, **2**, **658**, **805**; 435/97

SUMMARY:

BSUM(15)

A pet food according to the present invention comprises lactosucrose having distinctive characteristics superior to **fructooligosaccharide** in metabolizing of intestinal flora, which is substantially uniformly mixed in other food in a range of 0.025 to 3.0%. . .

SUMMARY:

BSUM(17)

The . . . content of 12% or less. The dry type pet food also includes foods in a form of biscuits, artificial powder milk, flakes, crumbles (granules), semi-dry type and the like.

SUMMARY:

BSUM(24)

 fructooligosaccharide obtained from sucrose using .beta.-fructofranosidase,

SUMMARY:

BSUM(27)

lactosucrose . . . as a raw material, and is represented by the following chemical formula which is synthesized by glycosyl transition reaction of .beta.-fructooligosaccharide. ##STR1##

US PAT NO: 5,082,662 [IMAGE AVAILABLE] L13: 14 of 46 US-CL-CURRENT: 424/442, 451, 464, 684; 426/805, 807; 514/832, 833, 893, 894

ABSTRACT:

Methods of (a) improving the quality of the bones and/or increasing the bone strength and/or the blood quality of and/or (b) treating ascites and/or fatty liver syndrome in animals, including humans, cattle, sheep, goats, swine, cats, dogs and poultry without deleterious effects on the animals or products of the animals by adding small effective amounts of zeolite to the feed of the animals or directly to the animals in the form of a capsule, tablet or the like.

S

s bitch (p) milk

46 BITCH 28622 MILK

L15 2 BITCH (P) MILK

=> d 1-2

- 1. 5,792,506, Aug. 11, 1998, Neutralization of food allergens by thioredoxin; Bob B. Buchanan, et al., 426/656; 424/94.4; 426/541, 549, 574, 581 [IMAGE AVAILABLE]
- 2. 4,351,849, Sep. 28, 1982, Foraminous mat products; Reginald E. Meade, 426/61, 72, 73, 285, 294, 317, 580, 582, 583, 588, 658 [IMAGE AVAILABLE]

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US PAT NO: 5,792,506 [IMAGE AVAILABLE]

L15: 1 of 2

DETDESC:

DETD(366)

A litter of 9 pups (4 males, 5 females) was born to an in-bred IgE-responder bitch sired by her brother. On newborn day 1, for the cow's milk, soy and rice studies, a nine-pup litter was divided into two groups: Group I of 5 pups was injected subcutaneously. . . alum; Group II of 4 pups was injected SQ in the right axilla with 1 .mu.g of commercial dried cow's milk extract (described in Example 33) solubilized in 0.2 ml saline and 0.2 ml alum. All 9 pups were also given.

US PAT NO:

4,351,849 [IMAGE AVAILABLE]

L15: 2 of 2

DETDESC:

DETD(224)

A highly dissolvable and suitable mat product for a substitute for bitch's milk in feeding pups having the following characteristics was prepared, employing the equipment pursuant to Example XIV from an aqueous medium. . .

> s palmitic and stearic and oleic and linoleic and arachidonic and docosahexaenoic

15395 PALMITIC

43518 STEARIC

25996 OLEIC

10534 LINOLEIC

4631 ARACHIDONIC

381 DOCOSAHEXAENOIC

L16 83 PALMITIC AND STEARIC AND OLEIC AND LINOLEIC AND ARACHIDONIC AN

D DOCOSAHEXAENOIC

=> s 116 and 426/clas

45212 426/CLAS

L17 37 L16 AND 426/CLAS

- 1. 5,886,037, Mar. 23, 1999, Nutritional composition for the treatment of hypertriglyceridaemia and hyperchylomicronaemia; Hans-Ulrich Bernhard Klor, et al., 514/546; 424/523; 426/601, 602; 514/547, 557, 558, 560 [IMAGE AVAILABLE]
- 2. 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine, 426/583, 588, 602, 805 [IMAGE AVAILABLE]
- 3. 5,792,501, Aug. 11, 1998, Queen's milk replacer; Allan Lepine, 426/583, 588, 805 [IMAGE AVAILABLE]
- 4. 5,780,451, Jul. 14, 1998, Nutritional product for a person having ulcerative colitis; Stephen Joseph DeMichele, et al., 514/54; 426/567, 658; 514/168, 188, 552, 566, 725, 810, 812, 813, 861 [IMAGE AVAILABLE]
- 5. 5,662,953, Sep. 2, 1997, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., 426/2, 607, 804 [IMAGE AVAILABLE]
- 6. 5,565,232, Oct. 15, 1996, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., 426/607, 660, 804 [IMAGE AVAILABLE]
- 7. 5,552,174, Sep. 3, 1996, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., 426/607, 804 [IMAGE AVAILABLE]
- 8. 5,456,939, Oct. 10, 1995, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., 426/660, 607, 804 [IMAGE AVAILABLE]
- 9. 5,444,054, Aug. 22, 1995, Method of treating ulcerative colitis; Keith A. Garleb, et al., 514/54; 426/72; 514/867, 925 [IMAGE AVAILABLE]
- 10. 5,411,756, May 2, 1995, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., 426/607, 601, 804 [IMAGE AVAILABLE]

- 5,378,490, Jan. 3, 1995, Reduced calorie triglyceride mixtures;
 Edward L. Wheeler, et al., 426/606, 607, 804 [IMAGE AVAILABLE]
 - 12. 5,308,832, May 3, 1994, Nutritional product for persons having a neurological injury; Keith A. Garleb, et al., 514/2; 426/656, 800; 514/21 [IMAGE AVAILABLE]
 - 13. 5,286,512, Feb. 15, 1994, Diol lipid analogues as edible fat replacements; Lawrence P. Klemann, et al., **426/611**, **804**; 554/223, 227 [IMAGE AVAILABLE]
 - 14. 5,268,192, Dec. 7, 1993, Low calorie nut products and process of making; Denise Zook, et al., 426/633, 460, 464, 465, 466, 489, 611 [IMAGE AVAILABLE]
 - 15. 5,266,346, Nov. 30, 1993, Extended ester derivatives as low calorie fat mimetics; Lawrence P. Klemann, et al., 426/611, 566, 804 [IMAGE AVAILABLE]
 - 16. 5,258,197, Nov. 2, 1993, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., 426/607, 660, 804 [IMAGE AVAILABLE]
 - 17. 5,240,996, Aug. 31, 1993, Extended polyvinyl alcohol esters as low calorie fat mimetics; Ronald P. D'Amelia, et al., 525/59; 426/611, 612; 525/222, 224 [IMAGE AVAILABLE]
 - 18. 5,240,726, Aug. 31, 1993, Product and process of making low calorie nuts; Denise Zook, et al., 426/289, 93, 293, 309, 601, 607, 611, 632 [IMAGE AVAILABLE]
 - 19. 5,230,913, Jul. 27, 1993, Fat mimetic having mineral core with fatty coating; Lawrence P. Klemann, 426/97, 98, 531, 601, 804 [IMAGE AVAILABLE]
 - 20. 5,223,285, Jun. 29, 1993, Nutritional product for pulmonary patients; Stephen J. DeMichele, et al., 426/72, 73, 800, 801; 514/904 [IMAGE AVAILABLE]
 - 21. 5,219,605, Jun. 15, 1993, Siloxy ester derivatives as low calorie fat mimetics; Lawrence P. Klemann, et al., 426/531, 611, 804 [IMAGE AVAILABLE]
 - 22. 5,219,604, Jun. 15, 1993, Use of ester-bridged side chains to suppress caloric availability of fat compounds; Lawrence P. Klemann, et al., 426/531, 601, 611, 804 [IMAGE AVAILABLE]
 - 23. 5,190,783, Mar. 2, 1993, Primary amide esters as low calorie fat mimetics; Lawrence P. Klemann, et al., 426/531, 549, 580, 611, 804 [IMAGE AVAILABLE]
 - 24. 5,190,782, Mar. 2, 1993, Acylated amino acid ester derivatives as low calorie fat mimetics; Ronald G. Yarger, et al., 426/531, 549, 601, 602, 611, 804 [IMAGE AVAILABLE]
 - 25. 5,151,291, Sep. 29, 1992, Glycerides of eicosapentaenoic acid, processes for preparing the same and oil and fat products containing the same; Shigeru Tokairin, et al., 426/581, 583, 585, 601, 602, 603, 604, 605, 606, 607, 611; 554/163, 169, 224 [IMAGE AVAILABLE]
 - 26. 5,124,166, Jun. 23, 1992, Carboxy/carboxylate disubstituted esters as edible fat mimetics; Peter T. Jacklin, et al., 426/531, 496, 601, 611, 804; 554/223, 224, 227 [IMAGE AVAILABLE]

- · 27. 5,068,120, Nov. 26, 1991, Amine ester derivatives as low calorie fat mimetics; Ronald G. Yarger, et al., 426/611, 603, 612; 554/103, 104, 110, 114 [IMAGE AVAILABLE]
 - 28. 5,068,119, Nov. 26, 1991, Acid-hydrolyzable ester derivatives as low calorie fat mimetics; Lawrence P. Klemann, et al., 426/601, 611, 804 [IMAGE AVAILABLE]
 - 29. 5,063,075, Nov. 5, 1991, Amide ether derivatives as low calorie fat mimetics; Ronald G. Yarger, et al., **426/601**, **603**, **611**, **612**; 554/61, 63, 64 [IMAGE AVAILABLE]
 - 30. 5,059,442, Oct. 22, 1991, Primary amide esters as low calorie fat mimetics; Lawrence P. Klemann, et al., 426/531, 601, 611, 804; 554/58, 63 [IMAGE AVAILABLE]
 - 31. 5,045,338, Sep. 3, 1991, Secondary amide esters as low calorie fat mimetics; Lawrence P. Klemann, et al., **426/611**, **531**, **601**, **808**; 536/18.7, 53, 55.2; 554/57, 58, 64, 106, 110, 111, 112 [IMAGE AVAILABLE]
 - 32. 5,043,179, Aug. 27, 1991, Triol triester derivatives as low calorie fat mimetics; Lawrence P. Klemann, et al., 426/531, 566, 601, 611, 804; 560/185 [IMAGE AVAILABLE]
 - 33. 5,017,386, May 21, 1991, Method of reducing odor associated with hexanal production in plant products; David F. Hildebrand, et al., 426/18, 31, 46 [IMAGE AVAILABLE]
 - 34. 4,992,293, Feb. 12, 1991, Thioester derivatives as low calorie fat mimetics; Lawrence P. Klemann, et al., **426/611**, **601**, **804**; 558/251, 255 [IMAGE AVAILABLE]
 - 35. 4,983,329, Jan. 8, 1991, Preparation of esterified propoxylated glycerin from free fatty acids; Charles F. Cooper, 554/172; 426/611; 554/202, 205 [IMAGE AVAILABLE]
 - 36. 4,832,975, May 23, 1989, Tailored triglycerides having improved autoignition characteristics; David K. Yang, 426/607, 549, 580, 601, 603, 804; 554/223, 224 [IMAGE AVAILABLE]
 - 37. 4,525,306, Jun. 25, 1985, Method for prevention of oxidation of oils and fats and soft capsules containing the treated oils and fats; Mizuo Yajima, 426/93; 252/398; 514/560 [IMAGE AVAILABLE]

US PAT NO: 5,780,451 [IMAGE AVAILABLE] L17: 4 of 37

ABSTRACT:

An enteral nutritional product for a person having ulcerative colitis contains in combination (a) an oil blend which contains eicosapentaenoic acid (20:5n3) and/or docosahexaenoic acid (22:6n3), and (b) a source of indigestible carbohydrate which is metabolized to short chain fatty acids by microorganisms present in the human colon. Preferably the nutritional product also contains one or more nutrients which act as antioxidants.

US PAT NO: 5,223,285 [IMAGE AVAILABLE] L17: 20 of 37

ABSTRACT:

A liquid nutritional product for enteral feeding contains a fat source which provides desirable effects when fed to pulmonary patients. The fat source having by weight a ratio of [n-(6) to n-(3)] fatty acids from the group consisting of Linoleic acid (18:2n6), Gamma-Linolenic acid (18:3n6), and Arachidonic acid (20:4n6) to fatty acids from the group consisting of Alpha-Linolenic acid (18:3n3), Stearidonic acid (18:4n3), Eicosapentaenoic acid (20:5n3), Docosapentaenoic acid (22:5n3) and Docosahexaenoic acid (22:6n3) in the range of about 1.5 to about 3.0, a ratio of Linoleic acid (18:2n6) to Alpha-Linolenic acid (18:3n3) in the range of about 3.0 to about 10.0, and a ratio of the sum of Eicosapentaenoic acid (20:5n3) and Docosahexaenoic acid (22:6n3) to Gamma-Linolenic acid (18:3n6) in the range of about 1.0 to about 10.0. In a preferred embodiment the nutritional product contains quantities of nutrients having anti-oxidant properties in vivo, such as beta-carotene, vitamin E, vitamin C, selenium, and taurine.

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US PAT NO:

5,714,181 [IMAGE AVAILABLE]

L9: 13 of 35

ABSTRACT:

The present invention is directed to a convenient and economical method for improving the rate of raising newborn piglets from the pregnancy of the sow to the weaning of the piglets. The method reduces the incidence of premature piglets and increases the lacteal yield of breeding sows by feeding the breeding sows a feed containing saccharides mainly composed

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- 12. 5,780,039, Jul. 14, 1998, Orally-ingestible nutrition compositions having improved palatability; Norman A. Greenberg, et al., 424/400, 455, 489; 426/98, 534, 656, 800, 801 [IMAGE AVAILABLE]
- 13. 5,777,141, Jul. 7, 1998, Process for recovering unsaturated fatty acids and derivatives thereof; Gerd Brunner, et al., 554/175, 194 [IMAGE AVAILABLE]
- 14. 5,766,621, Jun. 16, 1998, Support of pediatric patients; Susan Trimbo, et al., 424/439; 514/2, 21 [IMAGE AVAILABLE]
- 15. 5,766,571, Jun. 16, 1998, Method of treating human breast cancer by administration of radiolabeled antibody and unsaturated fatty acids; Roberto L. Ceriani, et al., 424/1.49, 138.1, 152.1, 155.1, 157.1, 178.1; 530/387.7, 388.8, 388.85, 389.7, 391.3 [IMAGE AVAILABLE]
- 16. 5,756,088, May 26, 1998, Prescription diet composition for treatment of dog and cat dermatosis; Ichiro Matsuura, et al., 424/93.4, 93.1, 93.41, 93.44, 93.45, 93.46, 439, 442; 426/2, 61 [IMAGE AVAILABLE]
- 17. 5,739,336, Apr. 14, 1998, 1,3,8-triaza- and 3,8-diaza-1-oxaspiro [4,5] decane derivatives; Klaus K. Weinhardt, et al., 546/20, 19; 549/430 [IMAGE AVAILABLE]
- 18. 5,733,884, Mar. 31, 1998, Enteral formulation designed for optimized wound healing; Adrian Barbul, et al., 514/21; 424/439; 426/72, 607, 656, 658; 514/2, 23, 54, 558, 560, 565, 943 [IMAGE AVAILABLE]
- 19. 5,728,678, Mar. 17, 1998, Method and composition for providing nutrition to a renal failure patient; Susan Trimbo, et al., 514/12; 424/535; 426/583, 656, 657; 514/2, 561, 869, 943 [IMAGE AVAILABLE]
- 20. 5,723,446, Mar. 3, 1998, Enteral formulation designed for optimized nutrient absorption and wound healing; Debora Gray, et al., 514/21; 424/DIG.13; 426/72, 607, 656, 658; 514/2, 23, 54, 538, 560, 943 [IMAGE AVAILABLE]
- 21. 5,714,472, Feb. 3, 1998, Enternal formulation designed for optimized nutrient absorption and wound healing; Debora Gray, et al., 514/21; 424/DIG.13; 426/72, 607, 656, 658; 514/2, 23, 54, 558, 560, 943 [IMAGE AVAILABLE]
- 22. 5,712,165, Jan. 27, 1998, Method and apparatus for detecting hydrocarbon oxidation; Juan G. Alvarez, et al., 436/21; 250/910; 356/301; 422/82.05; 426/87, 231; 436/20, 23, 60, 71, 142, 164, 172 [IMAGE AVAILABLE]
- 23. 5,698,244, Dec. 16, 1997, Method for raising animals having high concentrations of omega-3 highly unsaturated fatty acids; William R. Barclay, 426/2, 53, 635, 807 [IMAGE AVAILABLE]
- 24. 5,690,918, Nov. 25, 1997, Solvent-based non-drying lipstick; Terry Jacks, et al., 424/64, 401 [IMAGE AVAILABLE]
- 25. 5,686,429, Nov. 11, 1997, Method for providing nutrition to elderly patients; Paul M. Lin, et al., 514/52; 426/607, 608; 514/167, 251, 458, 474, 602, 641, 702, 725, 773, 775, 776, 777, 780, 782, 904, 905 [IMAGE AVAILABLE]
- 26. 5,668,292, Sep. 16, 1997, Use of plant fatty acyl hydroxylases to produce hydroxylated fatty acids and derivatives in plants; Chris Somerville, et al., 800/306; 530/377; 536/23.6; 800/281, 298, 312, 320.1, 322 [IMAGE AVAILABLE]

- 27. 5,661,123, Aug. 26, 1997, Enteral composition for malabsorbing patients; Lance Stalker, et al., 514/2, 23, 474, 547, 556, 560, 578, 643, 681, 702, 763 [IMAGE AVAILABLE]
- 28. 5,658,767, Aug. 19, 1997, Arachidonic acid and methods for the production and use thereof; David J. Kyle, 435/134; 426/585; 514/558, 560 [IMAGE AVAILABLE]
- 29. 5,648,616, Jul. 15, 1997, Evaluation Electronics of a coriolis mass flow sensor; Guido Keel, 73/861.356 [IMAGE AVAILABLE]
- 30. 5,635,199, Jun. 3, 1997, Support of pediatric patients; Susan Trimbo, et al., 424/439; 514/2, 21 [IMAGE AVAILABLE]
- 31. 5,591,446, Jan. 7, 1997, Methods and agents for the prophylaxis of atopy; Bodo C. Melnik, et al., 424/439; 426/648, 801; 514/558, 560 [IMAGE AVAILABLE]
- 32. 5,589,468, Dec. 31, 1996, Method for providing nutrition to elderly patients; Paul M. Lin, et al., 514/52; 426/607, 608; 514/167, 251, 458, 474, 602, 641, 702, 725, 773, 775, 776, 777, 780, 782, 904, 905 [IMAGE AVAILABLE]
- 33. 5,583,019, Dec. 10, 1996, Method for production of arachidonic acid; William R. Barclay, 435/134, 135, 136, 254.1, 911 [IMAGE AVAILABLE]
- 34. 5,571,783, Nov. 5, 1996, Composition and method for treating patients with hepatic disease; Dirk H. Montagne, et al., 514/2; 424/195.1; 426/656, 658; 514/23, 552, 893 [IMAGE AVAILABLE]
- 35. 5,567,730, Oct. 22, 1996, Method of stabilizing an .omega.-3 unsaturated fatty acid compound; Kazuo Miyashita, et al., 514/549, 558 [IMAGE AVAILABLE]
- 36. 5,550,156, Aug. 27, 1996, Microbial oil mixtures and uses thereof; David J. Kyle, 514/547, 560 [IMAGE AVAILABLE]
- 37. 5,549,905, Aug. 27, 1996, Enternal composition for pediatric patients; David A. Mark, et al., 424/439; 514/23 [IMAGE AVAILABLE]
- 38. 5,539,133, Jul. 23, 1996, Process for extracting lipids with a high production of long-chain highly unsaturated fatty acids; Gerhard Kohn, et al., 554/20, 8, 224 [IMAGE AVAILABLE]
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- 40. 5,504,072, Apr. 2, 1996, Enteral nutritional composition having balanced amino acid profile; Mary K. Schmidl, et al., 514/21; 424/439, 600, 679, 709; 426/64, 72, 73; 514/2 [IMAGE AVAILABLE]
- 41. 5,438,042, Aug. 1, 1995, Enteral nutritional composition having balanced amino acid profile; Mary K. Schmidl, et al., 514/21; 424/439, 600, 679, 709; 426/64, 72, 73; 514/2 [IMAGE AVAILABLE]
- 42. 5,411,751, May 2, 1995, Reducing gastrointestinal irritation in infant nutrition; Karen D. Crissinger, et al., 426/2, 72, 74, 658, 801 [IMAGE AVAILABLE]
- 43. 5,405,835, Apr. 11, 1995, Compositions for use in dietetics, reanimation and therapeutics, containing a protein fraction based on three types of minipeptides; Francois Mendy, 514/21; 426/656, 657; 514/7, 15, 16, 18, 19 [IMAGE AVAILABLE]

- 44. 5,374,657, Dec. 20, 1994, Microbial oil mixtures and uses thereof; David J. Kyle, 514/547, 560 [IMAGE AVAILABLE]
- 45. 5,354,573, Oct. 11, 1994, Fat soluble polymers and their use in foods; Akiva T. Gross, et al., 426/603; 106/244; 426/417, 601, 602; 523/511; 524/322 [IMAGE AVAILABLE]
- 46. 5,298,493, Mar. 29, 1994, Compound for use in dietetics, reanimation and therapeutics containing protein fractions based on three types of minipeptides; Francois Mendy, 514/21; 424/656; 514/7, 16, 17, 18, 19 [IMAGE AVAILABLE]
- 47. 5,288,619, Feb. 22, 1994, Enzymatic method for preparing transesterified oils; Peter H. Brown, et al., 435/134; 426/33, 601, 603, 607; 435/137 [IMAGE AVAILABLE]
- 48. 5,262,406, Nov. 16, 1993, Prevention and treatment of microbial infection by phosphoglycerides; Joseph J. Vitale, 514/78 [IMAGE AVAILABLE]
- 49. 5,256,640, Oct. 26, 1993, Gallstone mitigation by nutrient stimulated gallbladder contraction; Francis J. Peterson, et al., 514/2; 424/600; 514/23, 52, 53, 54, 251, 474, 558, 726, 877 [IMAGE AVAILABLE]
- 50. 5,231,085, Jul. 27, 1993, Compositions and methods for the enhancement of host defense mechanisms; J. Wesley Alexander, et al., 514/44, 47, 49, 50, 51, 547, 549, 552, 558, 560, 885 [IMAGE AVAILABLE]
- 51. 5,221,668, Jun. 22, 1993, Nutritional product for trauma and surgery patients; Mary F. Henningfield, et al., 514/23; 424/439, 442; 426/601, 606, 607, 656, 658, 800, 801, 810; 514/2, 878, 909, 911, 921 [IMAGE AVAILABLE]
- 52. 5,139,803, Aug. 18, 1992, Method and liposome composition for the stabilization of oxidizable substances; Lynn C. Haynes, et al., 426/330.6, 602 [IMAGE AVAILABLE]
- 53. 5,135,922, Aug. 4, 1992, Prevention and treatment of microbial infection by phosphoglycerides; Joseph J. Vitale, 514/78, 76, 77, 167 [IMAGE AVAILABLE]
- 54. 5,133,963, Jul. 28, 1992, Method of producing commercially useful poultry products with increased concentrations of Omega-3 polyunsaturated fatty acids; Shuntaro Ise, 424/94.61; 514/458, 560 [IMAGE AVAILABLE]
- 55. 5,055,446, Oct. 8, 1991, Method to improve survival of patients during sepsis by diet composition; J. Wesley Alexander, et al., 514/2, 23, 552 [IMAGE AVAILABLE]
- 56. 5,053,490, Oct. 1, 1991, Useful substance-albumin complex; Toshio Satoh, et al., 530/362 [IMAGE AVAILABLE]
- 57. 5,017,386, May 21, 1991, Method of reducing odor associated with hexanal production in plant products; David F. Hildebrand, et al., 426/18, 31, 46 [IMAGE AVAILABLE]
- 58. 5,015,483, May 14, 1991, Liposome composition for the stabilization of oxidizable substances; Lynn C. Haynes, et al., 426/73, 311, 603 [IMAGE AVAILABLE]
- 59. 5,013,569, May 7, 1991, Infant formula; David Rubin, 426/585, 801 [IMAGE AVAILABLE]
- 60. 5,011,855, Apr. 30, 1991, Cosmetic and dermatological compositions

- containing .gamma.-linolenic acid; Helmut Traitler, et al., 514/558; 424/74, 195.1; 514/844 [IMAGE AVAILABLE]
- 61. 4,981,844, Jan. 1, 1991, Method to improve immune response and resistance to infection following surgery by diet composition; J. Wesley Alexander, et al., 514/21, 2, 549, 552, 560 [IMAGE AVAILABLE]
- 62. 4,970,235, Nov. 13, 1990, Medicaments containing of linolenic acid; Helmut Traitler, et al., 514/558; 426/601 [IMAGE AVAILABLE]
- 63. 4,938,984, Jul. 3, 1990, Nutritive compositions containing fatty substances; Helmut Traitler, et al., 426/580, 601, 801 [IMAGE AVAILABLE]
- 64. 4,868,001, Sep. 19, 1989, Feed for animals and process for producing same; Kazumitsu Maruta, 426/623, 520, 805, 807; 435/254.1, 256.2; 514/560 [IMAGE AVAILABLE]
- 65. 4,703,060, Oct. 27, 1987, Nutritive compositions containing fatty substances and a process for the preparation thereof; Helmut Traitler, et al., 514/549, 844, 861, 863, 866 [IMAGE AVAILABLE]
- 66. 4,698,388, Oct. 6, 1987, Method for modifying the surface of polymer materials; Hiroshi Ohmura, et al., 525/88; 8/115.6; 428/420; 525/54.44, 89, 90, 91, 92B, 92C, 92D, 92E, 92F, 92H, 93, 94, 95, 96, 98, 99, 273 [IMAGE AVAILABLE]
- 67. 4,678,808, Jul. 7, 1987, Rapid acting intravenous emulsions of omega-3 fatty acid esters; Michael V. Ward, et al., 514/560, 77, 78, 822 [IMAGE AVAILABLE]
- 68. 4,670,285, Jun. 2, 1987, Infant formula; Michael T. Clandinin, et al., 426/602, 585, 607, 613, 801 [IMAGE AVAILABLE]
- 69. 4,604,425, Aug. 5, 1986, Method for modifying the surface of polymer materials; Hiroshi Ohmura, et al., 525/88; 260/DIG.17, DIG.18; 525/89, 90, 91, 92B, 92C, 92D, 92E, 92F, 92J, 92K, 93, 94, 95, 96, 98, 99, 273 [IMAGE AVAILABLE]
- 70. 4,517,563, May 14, 1985, Apparatus and method for identification of objects; Emanuel Diamant, 340/825.54; 119/51.02; 340/825.3 [IMAGE

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12920 PHENYLALANINE

9788 THREONINE

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- 1. 5,451,412, Sep. 19, 1995, Biologically active undenatured whey protein concentrate as food supplement; Gustavo Bounous, et al., 424/535; 426/72; 514/2, 21, 251, 276, 885; 530/365, 833 [IMAGE AVAILABLE]
- 2. 5,290,571, Mar. 1, 1994, Biologically active whey protein concentrate; Gustavo Bounous, et al., 424/535; 426/72; 514/2, 21, 251, 276, 885; 530/365, 833 [IMAGE AVAILABLE]
- 3. 4,959,350, Sep. 25, 1990, Enteral diet product and agent for production thereof; Sven Frokjaer, et al., 514/2; 426/656; 514/21; 530/378 [IMAGE AVAILABLE]
- 4. 4,294,856, Oct. 13, 1981, Process for manufacture of artificial milk replacer for raising infant pigs and other infant animals; Toyosuke Kinumaki, et al., 426/7, 643, 805 [IMAGE AVAILABLE]
- 5. 4,105,803, Aug. 8, 1978, Soybean-cheese whey food product; Andrew C. Peng, 426/583, 582, 634 [IMAGE AVAILABLE]

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- 1. 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine, 426/583, 588, 602, 805 [IMAGE AVAILABLE]
- 2. 5,792,501, Aug. 11, 1998, Queen's milk replacer; Allan Lepine, 426/583, 588, 805 [IMAGE AVAILABLE]
- 3. 5,066,500, Nov. 19, 1991, Infant formulas and nutrition products enriched with nucleosides and/or nucleotides and processes for their preparation; Angel H. Gil, et al., 426/72, 801 [IMAGE AVAILABLE]
- 4. 4,994,442, Feb. 19, 1991, Method for stimulation or repair and regeneration of intestinal gut cells in infants and enhancing the immune response of t-cells; Angel H. Gil, et al., 514/45; 426/72, 73, 74; 514/46, 47, 48, 49, 50, 51, 885 [IMAGE AVAILABLE]
- 5. 4,938,984, Jul. 3, 1990, Nutritive compositions containing fatty substances; Helmut Traitler, et al., 426/580, 601, 801 [IMAGE AVAILABLE]
- 6. 4,544,559, Oct. 1, 1985, Nucleotide enriched humanized milk and process for its preparation; Angel Gil, et al., 426/72, 73, 74, 399, 401, 580, 585, 658, 801 [IMAGE A

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1. 4,938,984, Jul. 3, 1990, Nutritive compositions containing fatty

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1. 4,938,984, Jul. 3, 1990, Nutritive compositions containing fatty substances; Helmut Traitler, et al., 426/580, 601, 801 [IMAGE AVAILABLE]

=> s 117 and dha

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1. 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine,
426/583, 588, 602, 805 [IMAGE AVAILABLE]

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- 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine, 426/583, 588, 602, 805 [IMAGE AVAILABLE]
- 2. 5,792,501, Aug. 11, 1998, Queen's milk replacer; Allan Lepine, 426/583, 588, 805 [IMAGE AVAILABLE]

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L35 788 DHA OR DOCOSAHEXAENOIC

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 5,882,714, Mar. 16, 1999, Queens milk replacer; Allan J. Lepine, 426/583, 588, 602, 805 [IMAGE AVAILABLE]

- 2. 5,792,501, Aug. 11, 1998, Queen's milk replacer; Allan Lepine, 426/583, 588, 805 [IMAGE AVAILABLE]
- 3. 5,066,500, Nov. 19, 1991, Infant formulas and nutrition products enriched with nucleosides and/or nucleotides and processes for their preparation; Angel H. Gil, et al., 426/72, 801 [IMAGE AVAILABLE]
- 4. 4,994,442, Feb. 19, 1991, Method for stimulation or repair and regeneration of intestinal gut cells in infants and enhancing the immune response of t-cells; Angel H. Gil, et al., 514/45; 426/72, 73, 74; 514/46, 47, 48, 49, 50, 51, 885 [IMAGE AVAILABLE]